

Fire Suppression MAX Induction Wok Cooking Station, 7000W



Model #	Equipment	Cooking Type	Voltage	Amps	Plug Type
MCS-59-FPS-SP351WCR-2	SM-351WCR	Wok, Cook/Hold	208 AC	38	NEMA-6-50P

Description:

The Spring USA Fire Suppression MAX Induction Wok Mobile Cooking Station (MCS) is the perfect way to add high-power, induction Wok cooking to your foodservice operation without additional hoods or duct work. An integrated UL300 Fire Suppression System and four-stage, self-contained filtration design eliminates the need for external ventilation, making it perfect for onsite cooking for hotels, restaurants, event spaces, ghost kitchens, grocery stores, convention centers, and more

Agency Listings:

- ETL
- UL STD 197
- CSA C22.2 #109
- UL 300
- ANSI/UL 710B
- ANSI/NSF2
- Energy-star Certified*



Standard Warranty:

Limited 1 year warranty. Induction Ranges offer an overnight exchange warranty (continental US only). Visit springusa.com/warranty for details and exclusions.

Features:

- Buckeye fire suppression system
- MAX induction ranges offer more energy-efficient and precise heating for Wok cooking
- 4-stage, self-contained air filtration system with LCD touchscreen menu & diagnostic reporting
- MAX induction system allows easy & quick replacement of ranges backed by standard overnight warranty
- Versa-Gard™ premium food shields
- Commercial-grade stainless steel construction
- Locking & swiveling casters, 800 lb rating
- Double towel bars & removable cutting board
- Expertly welded in the USA with fully sealed welds

*Induction range certification in progress

Construction & Performance Features:

Cabinet

- Integrated Buckeye BFR-5 UL300 Fire Suppression System
- Four-stage, self-contained recirculating air-filtration system for grease, smoke, and odor
- Low noise level, 55-58 dBA
- Only 170 CFM of make up air recommended
- Extremely efficient filtration captures emissions exceeding NFPA-96 and ANSI/UL710B requirements
- Touchscreen PLC controls air filtration and fire suppression systems
- Filter Life Extension Technology (FLEX) utilizes intelligent sensors and controls to optimize air flow and noise levels extending the life of filters up to 200% when compared to fixed flow systems
- Easy access to filters for convenient maintenance and replacement
- Solid Stainless Steel construction with standard P-LAM finishes included; premium panel P-LAM finishes available as an upgrade for front and sides to match adjacent millwork finishes
- Easy to clean, 5 mm thick, tempered glass cooktop and fully sealed welds
- Equipment plug & play design for easy repair or replacement of ranges
- Touchscreen PLC controls air filtration and fire suppression systems
- Requires 50 amp breaker to operate
- Additional requirement features available: hardwire alarm and earthquake lanyard

Induction Ranges (*Model #SM-351WCR*)

- Includes two MAX Induction Ranges for wok cooking - 3500 W, 208-240 V, 14.6 amps, 60 Hz
- Premium performance with less than 1% failure rate
- Concave tempered, black, smoked glass surface for a perfect fit of wok cookware that evenly heats the entire pan surface
- Glass Width: 11.0" (279 mm)
- 100% silicone rubber protective top seal
- Black, tempered glass faceplate
- Power on/off with power on/pan present indicator light
- Automatic Pan Recovery & SmartScan technology: over/under voltage protection and pan size and pan type recognition
- Cook/Temp mode touch pad with indicator lights
- Knob-set thermostat control with digital LED display
- Detachable control box with 20 temperature settings
- Cook mode levels 1-20 and temp mode range from 100°F-400°F





Project _____

Model # _____ Quantity _____

Electrical Requirements:

Each Mobile Induction Cooking Station comes with an efficient Power Management System, powering the entire unit with a single receptacle, eliminating the need for multiple receptacles at various voltages. Integrated cooking equipment is powered by internal, dedicated 220V receptacles.

Model #	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-351WCR x 2	208-240	1	60	3500 W	14.6	NEMA 6-20P

Dimensions:

Type	Length	Width	Height	Weight
Product	59"	35.5"	51.5"	705 lb.
Shipping	72"	48"	60"	875 lb.

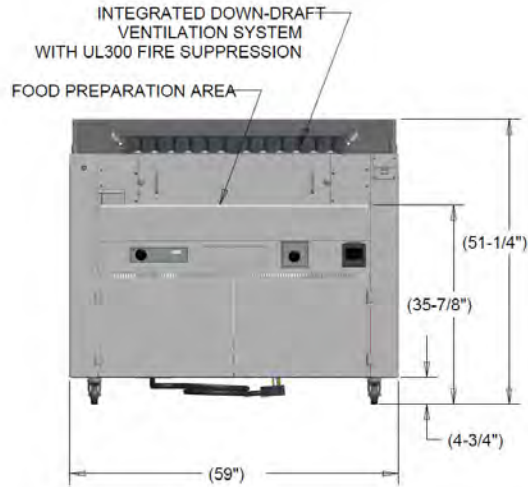
Notes & Conditions:

1. Ensure that you have dedicated power wherever you are planning to use your Mobile Induction Cooking Station. Refer to the manual for detailed instructions regarding operation.
2. Equipment will not power on without proper setting of fire suppression system or if safety protocols are engaged, see manual for more details.
3. Ensure the unit has proper ventilation at all times so it does not overheat.
4. The air filtration system is design exclusively for use with built-in induction ranges and cannot be used as a stand alone device or with other heating devices.
5. Induction ranges require use of ferrous metal, induction-ready cookware.
6. Spring USA Induction Servers and Induction Warmers/Ranges are designed to work together as a system. Optimal performance is achieved by using Spring USA components in conjunction with each other. As the first to offer such induction systems, Spring USA cannot warranty the performance of facsimile products offered by other companies.
7. Refer to individual specification sheets for the induction ranges, air filter system, or power management system for detailed information.

NOV 2023

Key Dimensions:

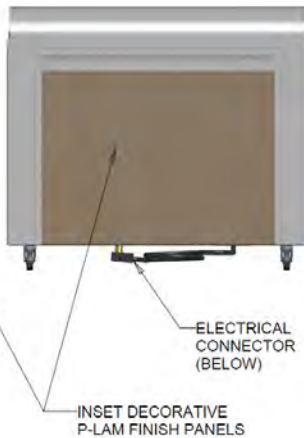
FRONT VIEW



SIDE VIEW



BACK VIEW



- Optional laminate panels in a selection of color choices

